Mellow Yellow - Piękna

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **42**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	3.5 kg *(63.6%)*	85 %	7
Grain	Słód Barke pilzneński	1.5 kg *(27.3%)*	80.5 %	4
Grain	Słód Carahell	0.5 kg *(9.1%)*	74 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Simcoe	10 g	30 min	13.2 %
Aroma (end of boil)	Ahtanum	15 g	10 min	5 %
Aroma (end of boil)	Equinox	10 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Aroma (end of boil)	Ahtanum	5 g	5 min	5 %
Dry Hop	Simcoe	15 g	5 day(s)	13.2 %
Dry Hop	Equinox	10 g	5 day(s)	13.1 %
Dry Hop	Ahtanum	40 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	---

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Notes

- Inna wersja z chmielem Relax na zimno i na aromat.
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